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## China, Peoples Republic of

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## AQSIQ Notifies WTO on New Regulations for Inspection of Imported Meat Products

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**Report Highlights:**

On August 6, 2004, China notified the WTO on its bulletin number 49 entitled Administrative Regulation on Inspection and Quarantine of Entry Meat Products. The following report, updating CH4016, is an unofficial translation of the regulation to be effective November 1, 2004, and includes a copy of the recent WTO notification. Of particular interest is a new requirement that meat products imported in China via Hong Kong be pre-inspected by the China Inspection Company (Hong Kong) authorized by AQSIQ.

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## Table of Contents

<b>Disclaimer</b> .....	<b>3</b>
<b>Background</b> .....	<b>3</b>
<b>Begin Translation</b> .....	<b>4</b>
<b>Administrative Regulation of Inspection and Quarantine on Entry Meat Products</b> ...	<b>4</b>
Chapter I. Administrative Duties of Inspection and Quarantine Agencies.....	4
Chapter II. Requirements for Operating Enterprises .....	6
Chapter III. Quarantine Review and Approval.....	7
Chapter IV. Pre-Inspection for Transit Imports.....	8
Chapter V. Inspection at Entry Port .....	8
Chapter VI. Inspection and Quarantine and Certificate Issuance.....	9
Chapter VII. Subsequent Monitoring and Administration.....	10
Chapter VIII. Supplementary Provisions .....	10
<b>Appendix I</b> .....	<b>12</b>
Countries/regions permitted for meat imports, corresponding product category, and usage .....	12
<b>Appendix II</b> .....	<b>14</b>
Work Performance Examination Form .....	14
<b>Appendix III</b> .....	<b>15</b>
Requirements for Designated Processing Plants of Entry Meat Products.....	15
<b>Appendix IV</b> .....	<b>17</b>
Sample Inspection and Quarantine Agency Receipt .....	17
<b>Appendix V</b> .....	<b>18</b>
Surveillance Manual on Management of Entry Meat Products In Entry and Exit of Designated Cold Storage Facilities.....	18
Surveillance Manual on Inspection and Quarantine of Entry Meat Products In Designated Cold Storage Facilities .....	19
<b>End Translation</b> .....	<b>19</b>
<b>WTO Announcement G/SPS/N/CHN/79</b> .....	<b>20</b>

**Disclaimer**

Information in this translated report may not be completely accurate either because policies may change when the regulation is adopted, or because clear and consistent information about these policies was not available. Therefore, U.S. exporters should try to verify all import requirements with their foreign customers, who are normally best informed, before any goods are shipped. Final import approval of any product is subject to the importing country's rules and regulations as interpreted by border officials at the time of product entry. In the event of any errors or omissions in this translation, the original Chinese version shall prevail.

**Background**

On May 9, 2004, China's State General Administration for Quality Supervision, Inspection and Quarantine (AQSIQ) issued the following announcement on Administrative Measures for Entry Meat. On August 6, 2004, China notified the World Trade Organization about this regulation. This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China.

FAS Beijing's other GAIN reports concerning China's import Laws and Regulations with unofficial English translation include:

Food and Agricultural Import Regulations and Standards China Country Report CH3117 or its most recent version

Law of the PRC on Import and Export Commodity Inspection – CH2029

Law of the PRC on Entry and Exit Animal and Plant Quarantine – CH1051

Implementation Reg. for the Law on Entry and Exit Animal and Plant Quarantine – CH2110

Law of the PRC on Food Hygiene – CH1042

Administrative Measures for Entry Meat Inspection and Quarantine – CH2043

## Begin Translation

Announcement No. 49 The General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (May 9, 2004)

In an effort to standardize the administration of inspection and quarantine of entry meat products, prevent epidemic diseases from entering into China, reduce safety and health risks, ensure the hygiene and quality of entry meat product, and facilitate sound development of trade, the Administrative Regulation of Inspection and Quarantine on Entry Meat Products was formulated and promulgated by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (AQSIQ) on the basis of the *Law of the People's Republic of China on Import and Export Commodity Inspection*, the *Law of the People's Republic of China on the Entry and Exit Animal and Plant Quarantine* and its implementation regulations, the *Food Hygiene Law of the People's Republic of China*, the *Product Quality Law of the People's Republic of China*, the *Administrative Measures for Entry Meat Inspection and Quarantine* and other relevant regulations. All relevant organizations are required to abide by the Administrative Regulation of Inspection and Quarantine on Entry Meat Products.

## Administrative Regulation of Inspection and Quarantine on Entry Meat Products

In an effort to further standardize the administration of inspection and quarantine on entry meat products, prevent epidemic diseases from entering into China, reduce safety and health risks, ensure the hygiene and quality of entry meat products, protect agricultural, forestry, livestock, and fishery production and human health, and facilitate sound development of trade, this Regulation is established on the basis of the *Law of the People's Republic of China on Import and Export Commodity Inspection*, the *Law of the People's Republic of China on the Entry and Exit Animal and Plant Quarantine* and its implementation regulations, the *Food Hygiene Law of the People's Republic of China*, the *Product Quality Law of the People's Republic of China*, the *Administrative Measures for Entry Meat Inspection and Quarantine* and other relevant regulations.

## Chapter I. Administrative Duties of Inspection and Quarantine Agencies

1. The General Administration of Quality Supervision, Inspection and Quarantine (hereinafter referred to as AQSIQ) is responsible for the administration of inspection and quarantine on entry meat products and the design of inspection facilities at entry ports. AQSIQ designates meat entry ports based on the inspection facilities and technical capacity at entry ports. AQSIQ approves and promulgates the List of Countries (Regions) Permitted for Meat Imports, Corresponding Product Categories and Usages (hereinafter referred to as the List, see Appendix I) and designated and registered cold storages and processing plants. AQSIQ conducts quarantine review and approval as well as risk early warning, organizes training, examination, and accreditation for veterinarians qualified to issue quarantine certificates. AQSIQ also supervises and inspects the work of the inspection and quarantine agencies on a yearly basis.

2. All local inspection and quarantine bureaus directly affiliated with AQSIQ (hereinafter referred to as directly affiliated CIQs) are responsible for the accreditation of import-operators of entry meat products, preliminary review of quarantine permit, inspection at entry ports, verification and supervision of designated and registered cold storages and processing plants, handling of inspection and quarantine, implementation of residue monitoring programs, and inspection on work performance within their jurisdiction, so as to ensure the safety, hygiene, and quality of the entry meat products.

The directly affiliated CIQs shall formulate corresponding inspection and quarantine systems, procedures, and records based on local conditions and standardize the practices of review and approval, port inspection, issuance of inspection and quarantine certificates, and routine supervision and administration. System of regular performance examination (see Appendix II for the examination form) should be established to inspect that all requirements have been fulfilled to ensure effectiveness of the inspection and quarantine on entry meat products.

The directly affiliated CIQs shall accelerate organization and leadership through practicing "top-person-responsible" mechanism. The duties of different departments should be clearly defined with a break down of the implementation at various levels. Systems also need to be established for rewarding and punishment, post-responsibility, and investigation to enhance responsibility for staffs at all levels.

3. Agencies undertaking inspection and quarantine on entry meat products shall be equipped with the following terms:

1) There exist designated and registered cold storages or refrigerated warehouses affiliated to the processing enterprises within their jurisdiction, which can accommodate the requirement of volume trade and are adjacent to ports with convenient transportation.

2) Capable of conducting routine bacteria or pathogen tests and preliminary screening of common residue testing, the directly affiliated CIQ in the region should be able to conduct pathogen tests and have technical methods to confirm residue tests.

3) Equipped with more than 2 AQSIQ accredited veterinarians who can issue clearance certificates for entry meat products, the certificate-issuing veterinarians shall meet the following requirements: firm political beliefs and high political quality, bachelor's degree or above and necessary veterinary expertise, having engaged in animal product inspection and quarantine for at least 5 years, being rich in experiences of supervision of meat product inspection and quarantine, being familiar with the requirements for inspection and quarantine of entry meat products, and having a good command of English.

4) Equipped with professional staff capable of handling the surveillance on inspection and quarantine of entry meat products, create appropriate positions and adopt job-rotation system.

5) All personnel engaged in surveillance over inspection and quarantine of entry meat products shall receive professional training by relevant departments of directly affiliated CIQs and pass examinations before being assigned to the post. Non-professionals or personnel that have not passed the examination should not be assigned work related to surveillance on inspection and quarantine and certificate issuance.

6) Those who make outstanding achievements in their work of implementing the laws and regulations concerning inspection and quarantine on entry meat products shall be awarded and those who make mistakes in their work or fail in two consecutive job-performance inspections should be removed from their posts.

4. The directly affiliated CIQs shall work out their implementation plan within their jurisdiction in accordance with AQSIQ's annual residue monitoring program. They shall establish standardized procedures of sampling, sample delivering, testing, verification, record keeping, reporting, feedback, and tracking of positive results according to the Official Sampling Procedures and the Guidelines on Quality Control for Residue Analysis. On a

finding of positive results, the directly affiliated CIQ shall provide feedback and delivery a sample and report to AQSIQ within 48 hours and take follow-up measures based on relevant regulations. When the annual implementation plan is completed, they shall summarize the results of surveillance, analyze existing problems and make rational suggestions on inspection and quarantine for the following year.

5. All inspection and quarantine agencies shall regularly examine the processing, storage, and use of entry meat products within their jurisdiction and report when problems are found. When unqualified meat products are found through residue monitoring, entry inspection, or inspection and quarantine, the agency shall report to AQSIQ in a timely manner to issue warning notifications. The directly affiliated CIQs shall report to AQSIQ, at the middle or end of the year, on inspection and quarantine of entry meat products, problems existed, work suggestions, as well as quality analysis.

6. All inspection and quarantine agencies shall establish a coordination mechanism that involves relevant government agencies such as Customs, Frontier Inspection Stations, the Technology Supervision for Industry and Commerce, the Farming and Livestock, Health, and Commerce in keeping close attention to the information about epidemic diseases and toxic and harmful substance contamination home and abroad. Inspection and quarantine agencies shall, in conformity with AQSIQ requirements for orders, bulletins, risk warnings and documents, communicate and coordinate in a timely fashion with the relevant agencies to take rapid reaction and severe measures to crack down on illegal entry or activate emergency plans in the spirit of any order being carried out and any prohibition being observed.

## **Chapter II. Requirements for Operating Enterprises**

1. The directly affiliated CIQs shall undertake quarantine supervision on importing companies, designated and registered cold storage facilities, and processing plants of entry meat products within their jurisdiction.

1) The directly affiliated CIQs shall accredit those law-abiding traders, who operate with good credit and have business of importing meat without any bad record, and report to AQSIQ for review before publishing their names on the web site.

The directly affiliated CIQs shall conduct site inspections at accredited enterprises at least twice a year to supervise and check whether all inspection and quarantine requirements and regulations are met in their operations and disqualify any found to engage in any of the following in their application for import quarantine permit and inspection: smuggling, concealing facts, storing products from epidemic regions, selling or moving products without permission, opening or destroying inspection and quarantine seals or labels, forgery or selling of documents.

2) Designated and registered cold storage facilities must be registered, examined, and reviewed by the directly affiliated CIQs based on the Administrative Measures for Inspection and Quarantine on Entry-Exit Meat Products (Decree No. 26) and relevant regulations on registration management issued by the Certification and Accreditation Administration of the People's Republic of China (CNCA). Non-registered cold storage facilities shall not be used for storing entry meat products.

3) The directly affiliated CIQs shall examine the designated processing plants of entry meat products based on the Requirement for Inspection and Quarantine on Entry Meat Products at Processing Enterprises (See Appendix III). They shall recommend those that have met the

inspection and quarantine requirements in processing, storing and processing technology to AQSIQ for record. AQSIQ will make an announcement after verification.

2. Entry meat products shall enter China at ports designated in the Quarantine Permit for Entry Animals and Plants. After declaration for inspection and quarantine according to relevant regulations, the entry meat products can enter a designated nearby cold storage facility or cold storage facility in a processing plant for inspection and quarantine. If the meat products have passed inspection and quarantine, a Certificate of Inspection and Quarantine for Entry Goods shall be issued for processing, sale, and use.

If entry meat products need to be moved to another location for inspection and quarantine, the inspection and quarantine agency at the entry port shall seal the products, take necessary measures of epidemic prevention during transportation, loading and unloading, contact the inspection and quarantine agency at the destination and monitor the process of moving the products into the designated and registered cold storage facilities or cold storage facility in a processing plant. The inspection and quarantine agency at the destination shall produce a receipt (See Appendix IV) to the entry port agency and conduct inspection and quarantine according to relevant laws and regulations.

Meat products that have not obtained a Certificate of Inspection and Quarantine on Entry Goods issued by the inspection and quarantine agency at the entry port or at the destination shall not be moved out of the designated and registered cold storage.

The inspection and quarantine agencies at entry port and destination shall communicate in a timely manner the information about the entry meat products and conduct inspection and quarantine and monitoring in coordination based on responsibilities.

### **Chapter III. Quarantine Review and Approval**

1. Based on stipulations of bilateral quarantine agreements (including quarantine agreement, protocol, and memorandum) signed with exporting countries or regions, the registration status of the foreign processing enterprises, and the animal epidemic situation in exporting countries or regions, AQSIQ shall, following risk assessment, draft the List of Countries (Regions) Permitted for Meat Imports, Corresponding Product Categories and Usages and shall publish and update the information on the AQSIQ web site in a timely manner.

2. All directly affiliated CIQs shall conduct preliminary review in accordance with the Administrative Measures on Review and Approval of Entry Animal and Plant Quarantine (Decree No. 25) and the above List.

1) An applicant should be accredited by a local CIQ directly affiliated with AQSIQ.

2) If the applicants are a registered cold storage facility or processing plant that has been approved and designated by AQSIQ, they may submit their applications to the local CIQs directly under AQSIQ.

3) If the applicants are not a registered cold storage facility or processing plant that has been approved and designated by AQSIQ, they need to submit their applications along with local CIQ-endorsed storage agreements or processing contracts signed with designated and registered cold storage facilities or processing plants.



4) If the entry port and the final destination of the imported meat products fall within the jurisdiction of different CIQs, the preliminary review shall be conducted jointly by both CIQs at the entry port and the final destination.

3. AQSIQ is responsible for final review and approval of quarantine based on local CIQ's preliminary reviews.

Imported meat products being applied that come from non-epidemic area but not on the List prescribed in Article 1 of Chapter III are considered special product imports. Based on the preliminary review report of the local CIQ, AQSIQ shall, following risk assessment and endorsement of the head of relevant department, issue a Quarantine Permit for Entry Animal and Plant. Meat products imported under such special approval must be limited to the purposes of processing for re-export or consumption by the importer itself. The leftovers from processing or self-consumption shall be handled in accordance with relevant quarantine regulations.

#### **Chapter IV. Pre-Inspection for Transit Imports**

The consignee or his agent of the meat products imported via Hong Kong shall apply for a pre-inspection for transit imports at the China Inspection Company (Hong Kong) authorized by AQSIQ. The China Inspection Company (Hong Kong) shall strictly follow the requirements of AQSIQ and attach a new seal on the product and produce a certificate after the pre-inspection. The inspection and quarantine agency at the entry port shall accept an inspection request in the presence of a certificate produced by the China Inspection Company (Hong Kong). The two agencies shall work closely to ensure smooth connection and coordination.

#### **Chapter V. Inspection at Entry Port**

1. When accepting an inspection request, the inspection and quarantine agency shall verify the validity of the documents submitted by the consignee or his agent, the conformity of the permit applicant with the consignee on the official quarantine certificate produced by the exporting country or signatory of business contract, and consistency of the original copy of the Quarantine Permit for Entry Animal and Plant submitted by consignee with the copy kept by the inspection and quarantine agency. The inspection and quarantine agency shall verify and cancel the import quantity based on facts.

Meat products transiting through Hong Kong must carry an original inspection certificate produced by the China Inspection Company (Hong Kong). Failure to carry such a certificate will result in rejection of an inspection request.

2. The inspection and quarantine agency shall conduct port inspection and sterilization treatment for epidemic prevention on entry meat products in accordance with relevant regulations to ensure that the entry meat products comply with the requirements of "Three Originals" (original container, original seal, original certificate). Site inspection shall include verification of relevant documents and inspection of intactness of container seals and opening the container and checking whether the goods are in order and any signs indicating that the goods have been moved, and other unreasonable form of goods being stacked. The agency shall verify whether the following items comply with the documents: serial number of the container, seal number, product name, quantity (weight), origin of production, date of production, name or the registration number of the manufacturer, packaging specification, trade mark, quarantine seal of the exporting country, and the number of the quarantine certificate. The agency will inspect whether the destination indicated is consistent with the fact, whether the product is older than its shelf life, and whether there is any language



indicating "not suitable for human consumption". The products that comply with the requirements shall be sealed with a quarantine label on the container and moved to a designated cold storage facility or processing company for inspection and quarantine.

## **Chapter VI. Inspection and Quarantine and Certificate Issuance**

1. The products shall be unloaded to a designated and registered cold storage facility or the cold storage facility of a processing company after they have passed port inspection. While unloading, check whether there are mixing of other goods, changes in packaging, merging of containers, concealing of facts, items missing in reports, etc., and keep a record in file for future reference in accordance with the stipulations of Decree No. 26 and other relevant documents.

### **1) Inspection of packaging**

The outside package should be clean, durable, dry, and free from mold or peculiar smell. The outside packaging shall be labeled with identifiable labels in both English and Chinese, indicating the name, specification, origin of production, date of production, shelf life, storage temperature, factory registration number and destination, etc. The destination must indicate the People's Republic of China and a one-time inspection and quarantine label should be attached to the seal. The packaging materials must be free from toxins and harm and comply with the hygienic requirements for food packaging materials. No iron nails or clips should be used on paper cartons. The inner package must be made from innocuous, harmless and new materials and shall be labeled with product name and the manufacturer's registration number, etc.

### **2) Inspection on means of transportation**

The means of transportation must be clean, sanitized and free from peculiar smells. The temperature-control system should operate normally and there should be no abnormal record reported during temperature measuring.

### **3) Sensory inspection**

Randomly take a few samples and open their packages to see whether there is any deterioration, contamination, hair, blood or odor and whether the products have blood congestions, the congestion area, and its proportion in the samples. Check whether there are hemorrhages, inflammation, abscess, blister, scab, or pathological changes such as node focus, etc., whether there are rigid hairs and if the quantity of the rigid hairs in each 10 kilograms of the products has exceeded the stipulated number, whether there are any banned articles mixed in the products, or there are any animal bodies, parasites, pests, foreign matters, and other abnormal signs.

### **4) Inspection on specification**

Check whether the specifications comply with relevant documents or norms such as contract, letter of credit and whether the content is consistent with the label outside the package.

5) In case lab testing is needed, samples of the products should be taken accordingly. After entry port inspection, sensory inspection, and lab testing have passed, a qualified veterinarian will issue a Certificate of Inspection and Quarantine for Entry Goods after he or she has reviewed and verified the relevant procedures and records. The veterinarian may demand re-inspection if necessary.

2. The inspection and quarantine agency at the destination shall verify and conduct inspection and quarantine on the meat products that have been transported to a designated processing company within its jurisdiction, and feedback to the inspection and quarantine agency at port once the products are confirmed to have moved into a storage facility (see

Appendix IV). If the products are found not to have transported to the destination as indicated, the port inspection and quarantine agency should be contacted immediately and risk warning measures should be taken. If the consignee refuses to transport the products to the designated destination, he or she shall be disqualified from application for inspection and approval, the deposit confiscated, and penalized according to the law. Such cases shall be reported to AQSIQ in a timely fashion.

3. Aside from the AQSIQ decree, announcement, risk warning notice, and document, other cases of disqualification can be handled as follows:

1) Products that come from epidemic regions that carry pathogens of animal epidemic diseases of categories I and II and that residues of toxic or harmful substances exceeding the maximum levels shall be returned or destroyed.

2) If products have failed in the sensory inspection or microbial inspection, harmless treatment such as cooking or irradiation shall be applied under the monitoring of the inspection and quarantine agency.

3) Products detected of carrying pathogenic bacteria shall be returned, destroyed or receive harmless treatment.

4) Products that have failed inspection and quarantine prescribed in item 1 of Chapter V and VI of this regulation shall be returned or destroyed.

## **Chapter VII. Subsequent Monitoring and Administration**

1. Directly affiliated CIQs shall adopt an annual review mechanism over accredited operators of entry meat products as well as the designated and registered cold storages and processing plants within their jurisdiction. The CIQs shall examine the imports, storage, and processing activities of these entities and produce assessment reports. For those who have met the requirements, their accreditation will be retained and their names will be reported to AQSIQ and published.

2. The inspection and quarantine agencies shall monitor the designated and registered cold storage facilities and processing plants of entry meat products to fill out the Manual of Monitoring and Management (see Appendix V) based on facts and set up necessary files for future reference; verify and cancel the products in accordance with product quantity going in and out of storage and ensure their usage; monitor the production process of the designated processing plants and make sure the handling of the processing wastes comply with requirements of veterinary epidemic and environmental protection.

Entry meat products for processing and re-export shall pass inspection and quarantine, obtain a Certificate of Inspection and Quarantine of Entry Goods, and be processed or used in the way prescribed in the Quarantine Permit for Entry Animal and Plant.

3. The department responsible for quality and technology monitoring shall strengthen their monitoring and administration over meat production, processing, and storage, and prevent the products in epidemic areas from entering the distribution sector.

## **Chapter VIII. Supplementary Provisions**

1. Importers that smuggle goods, conceal facts, or illegally import meat products shall be disqualified from application for inspection and approval and shall be penalized based on Article 35 of Law of the People's Republic of China on Import and Export Commodity

Inspection and Article 59 of the Implementation Regulations for Law of the People's Republic of China on Entry-Exit Animal and Plant Quarantine.

2. Importers that violate the regulations and transfer the entry meat products without permission or open/destroy the seal or labels of inspection and quarantine without approval shall be disqualified from application for inspection and approval and penalized according to Article 33 of Law of the People's Republic of China on Import and Export Commodity Inspection and Article 60 of the Implementation Regulations for Law of the People's Republic of China on Entry-Exit Animal and Plant Quarantine.

3. Forgery or tampering of inspection and quarantine documents, stamps, labels, or seals shall be penalized in accordance with Article 36 of Law of the People's Republic of China on Import and Export Commodity Inspection and Article 62 of the Implementation Regulations for Law of the People's Republic of China on Entry-Exit Animal and Plant Quarantine.

4. Importers of meat products, designated and registered cold storage facilities or processing plants that violate the regulations and operate illegally, store products from epidemic areas, or process products not in line with the stipulated way or usage shall be disqualified from designated storage or processing status and penalized according to Article 42 of the Food Hygiene Law and Article 59 of Law of the People's Republic of China on Entry-Exit Animal and Plant Quarantine.

5. Inspection and quarantine staff that violate laws, regulations, or this Regulation by abusing power, playing favoritism and committing irregularities, neglecting duties, forging inspection and quarantine results, delaying certificate issuance, or creating difficulties for customers shall be investigated and sanctioned by his company or higher agency according to Article 38 of Law of the People's Republic of China on Import and Export Commodity Inspection, Article 45 of Law of the People's Republic of China on Entry-Exit Animal and Plant Quarantine, and Article 52 of the Food Hygiene Law.

6. This Regulation is subject to the explanation of AQSIQ.

7. This Regulation will take effect as of November 1, 2004. In case there are any previously issued documents that conflict with this Regulation, the provisions of this Regulation shall prevail.

**Appendix I****Countries/regions permitted for meat imports, corresponding product category, and usage**

Export country (region)	Product category and date of signing the protocol	Usage	Note
United States	Swine products (protocol signed on 4/10/1999)	Marketing	Poultry products: banned in 2003 in California, Nevada, Arizona, Texas, New Mexico due to New Cattle Disease; banned nationwide on 2/10/2004 nationwide due to AI Bovine products: banned from 12/25/2003
	Poultry products (protocol signed on 4/10/1999)	Marketing	
	Bovine products (protocol signed on 4/10/1999)	Marketing	
Canada	Swine products (protocol signed on 3/31/2000)	Marketing (registered manufacturers) Processing (non-registered manufacturers)	Swine manufacturer registration numbers in China: 1A, 9, 41, 69, 87, 126, 147, 150, 199, 254, 330, 334, 394, 456, 484, 513, 567)
	Bovine products (protocol signed on 6/14/2000)	Processing	Swine and its edible by-products manufacturers registration numbers in China: 4, 7
	Chicken products (protocol signed on 12/3/1990)	Processing	Registration numbers of swine meat fragmentation plants in China: 14, 80, 81, 129, 147C, 191, 270A, 320 Registration numbers of Bacon meat manufacturers in China: 223,537 Bovine products: banned after 5/22/2003 due to BSE Chicken products: banned on 2/20/2004 due to AI
Denmark	Swine products (protocol signed on 8/15/2000)	Marketing from 3 manufacturers others for processing	Three manufacturers registration numbers in China: 25, 32, 338 Registered cold storage number: 180

Argentina	Chicken products (protocol signed on 8/16/2002) Boneless beef (protocol signed on 9/10/1997)	Processing	Boneless beef comes from south to south latitude 42
Brazil	Chicken products (summary signed on 2/25/2003) Bovine products (summary signed on 2/25/2003)	Processing	Bovine products come from Bahia and other 11 states
Australia	Bovine products (protocol signed on 2/26/2003) Sheep products (protocol signed on 2/26/2003) Deer products	Processing	
New Zealand	Bovine products (protocol signed on 10/26/2003) Sheep products (protocol signed on 10/26/2003) Deer products	Processing	
France	Chicken (signed on 10/23/2000) Duck	Processing	

## Appendix II

### Work Performance Examination Form

	Checking Content	Pass	Failure	Description
1	Strictly implement declaration for inspection and quarantine based on Import Meat Quarantine Permit			
2	Carefully check the declaration document and cancel the IMQP after verification by facts			
3	Conduct on-site inspection and quarantine and disinfections on entry meat products based on the regulations; check whether IMP with original containers, sealing and certificate; check container temperature records; seal containers with quarantine marks			
4	Conduct Inspection and quarantine after entry meat products have entered warehouses; keep real, reliable and complete records			
5	Check inspection and quarantine results and issue certificates based on regulated procedures; standardized document filing			
6	Deal with unqualified products based on regulated procedures; records true, reliable and complete			
7	Strictly implement follow-up requirements,			

**Appendix III****Requirements for Designated Processing Plants of Entry Meat Products**

1. A processing plant for entry meat product should set up an epidemic prevention leader team with participation of the head of enterprise and draft a quality assurance handbook that includes epidemic prevention mechanism of veterinary hygiene, a warehouse entry-exit management system for raw material and finished products, and a management system on hygiene in processing and that is reviewed and accredited by inspection and quarantine agencies. Efforts are needed to carry out the task of epidemic prevention of veterinary hygiene as well as food hygiene and safety.
2. Site selection of processing plant should stay away from breeding farm, veterinary station, slaughterhouse, and water, and be segregated from other buildings with walls. No breeding animals exist within one kilometer in radius with the plant or warehouse being the center.
3. Layout of the plant should be reasonable and the production area should be segregated from the living and office area. Each entrance to the production area should be built with a sterilization pool (trough, pad) as wide as the entrance, and irrelevant persons should not enter or exit the production areas. Workshop layout should comply with the requirements of processing techniques and areas with different functions should be divided separated from one another. Staff, raw materials, and finished products should proceed through different entrances to avoid cross-contamination.
4. Locker-room, washroom, and bathroom should be built at the entrance to the production area. Locker-room should be equipped with ultraviolet light and sufficient lockers and hooks. Washrooms should be equipped with sterilization and dryer facilities and staff should wash and sterilize their hands before entering the production area.
5. A dedicated warehouse, with specially assigned person in charge, should be set up to store sufficient sterilization equipment, facilities, and medicament.
6. A complete water treatment facility should be built with sewage discharge complying with the national sewage-discharging standard and must be issued a certificate by the environmental agency at the county level or above.
7. Entry meat products should be placed in a dedicated storage that complies with *"the inspection and quarantine requirements of designated cold storages for entry meat products"*.
8. With reference to *"the hygienic requirements for enterprises that produce export foods,"* establish hygienic operation norms in production and processing and train personnel accordingly to ensure the product quality and prevent contamination.
9. The production and processing staff should get medical check-ups at least once a year and perform their duties after they have passed the medical check-up. People with skin injuries must not work in the storage or workshop areas.
10. The production and processing staff should change clothing and shoes, wash and sterilize hands, and proceed through sterilization pool (trough, pad) before entering (exiting) the storage or workshop. They should be dressed in protective clothing such as work uniform, shoes, and cap.
11. The production and processing staff should change from protective clothing before leaving the work place, and they should wash and sterilize the protective clothing regularly.



12. Treatment of packaging materials, wastes, and sewage must reach the goal of disinfection and sterilization, and be accredited by an inspection and quarantine agency.
13. Transportation vehicles, tools, storages, and workshops should be strictly sterilized before and after each batch of processing.
14. An enterprise should report to the inspection and quarantine agency in a timely manner when a suspected epidemic situation is identified during processing or storage, and should deal with the situation under the supervision of the inspection and quarantine officials.
15. Raw materials should come from the imported meat products that have been approved by the inspection and quarantine agency and passed inspection and quarantine. Inspection and quarantine documents should be kept for future reference. A complete record should be maintained to track the material entry into the warehouse to the finished product exit out of the warehouse.
16. An enterprise should not re-sell or transfer the approved entry meat products without processing.

# Appendix IV Sample Inspection and Quarantine Agency Receipt

Serial No. \_\_\_\_\_

Receipt of Inspection and Quarantine Goods, P. R. of China

Inspection and quarantine bureau of \_\_\_\_\_,

The goods under "transfer notice of entry goods" with serial number \_\_\_\_\_ issued by your bureau were transferred to \_\_\_\_\_ enterprise (storage) on \_\_\_\_\_ (day/month/year). We have conducted inspection and quarantine on the goods and feedback on the transfer information as follows:

Goods information	Name of goods	Quantity/weight	Container No./seal No.	Product origin	Registration No./label of exporting country
Transportation means information	Seal number placed at entry port			Vehicle number	
Attached documents	Quarantine permit No.		Number of quarantine certificate issued by exporting country		
Abnormal situation					
Applicant					

Note: This receipt has two copies. The first copy is kept by inspection and quarantine bureau at destination; the second copy is to be delivered to the inspection and quarantine bureau at entry port.

Inspection and quarantine bureau of \_\_\_\_\_ (seal)

Date:

**Appendix V****Surveillance Manual on Management of Entry Meat Products In Entry and Exit of Designated Cold Storage Facilities**

Enterprise name\_\_\_\_\_

Address of Enterprise\_\_\_\_\_

Registration number\_\_\_\_\_

Done by Exit-Entry Inspection and Quarantine Bureau at\_\_\_\_\_

Note:

This manual should be filled out with a black or blue ink pen, clear and neat.

The cold storage keeper should finish this manual. The content should be real, complete, and reliable.

“Variety” column should be filled in details according to the varieties approved by the permit.

This manual should be kept properly and subject to inspection by the inspection and quarantine agency.

In case of loss of this document, please report to the local inspection and quarantine office immediately.

Entry-exit record of imported meat products to the cold storage

Record	Date	Variety	Quantity (piece)	Weight (ton)	Product origin /registration number of enterprise	Product label	Delivery or taking person (process and use details)	Declaring No./customs clearance No.	Location in storage
Entering storage									
Exiting storage									

Notes on Inspection and Quarantine Surveillance

Surveillance date	Details of Surveillance	Signature of Surveillance Official

### Surveillance Manual on Inspection and Quarantine of Entry Meat Products In Designated Cold Storage Facilities

Inspection and quarantine agency \_\_\_\_\_

Name of cold storage \_\_\_\_\_

Registration number of cold storage \_\_\_\_\_

Done by Exit-Entry Inspection and Quarantine Bureau of \_\_\_\_\_

Note:

This manual should be filled out with a black or blue ink pen, clear and neat.

The inspection and quarantine official should finish this manual. The content should be real, complete, and reliable.

“Variety” column should be filled in details according to the varieties on the declaration form.

This manual should be kept properly and subject to inspection at any time.

Inspection record of entry meat products

Date	Declaration No.	Container No. /label No.	Variety	Quantity /weight	Product origin /registration number of processor	Sensory	Sample test needed or not	Location in storage	In /out date	Signature

Record of inspection and quarantine surveillance

Surveillance date	Description of surveillance	Result assessment	Signature of surveillance official

**End Translation**

## WTO Announcement G/SPS/N/CHN/79

## WORLD TRADE

## ORGANIZATION

G/SPS/N/CHN/79

6 August 2004  
(04-3357)

Committee on Sanitary and Phytosanitary Measures

Original: English

## NOTIFICATION

1.	<b>Member to Agreement notifying:</b> <u>THE PEOPLE'S REPUBLIC OF CHINA</u> <b>If applicable, name of local government involved:</b>
2.	<b>Agency responsible:</b> General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China.
3.	<b>Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):</b> meat and its product (includes viscera) for human consumption.
4.	<b>Regions or countries likely to be affected, to the extent relevant or practicable:</b> all countries and regions that export meat and its product (includes viscera) for human consumption to China.
5.	<b>Title, language and number of pages of the notified document:</b> Regulation of Inspection and Quarantine on Imported Meat and its Product (Available in Chinese; 30 pages).
6.	<b>Description of content:</b> This regulation is established according to the relevant Laws that China has notified to WTO, i.e., Law of the People's Republic of China on Animal and Plant Quarantine and its implementing ordinance, Law of the People's Republic of China on Import and Export Commodity Inspection, Food Hygiene Law of the People's Republic of China, Law of the People's Republic of China on Product Quality, and the Control Measure of Inspection and Quarantine on Entry-Exit of Meat and its Product and so on. It re-emphasizes the duty of entry-exit Inspection and Quarantine authorities of the People's Republic of China. It standardizes the administration of inspection and quarantine, the approval of the importation of meat and its product, previous quarantine of transferring import, entry port checking, certification, and supervision after import. The purpose of the regulation is to prevent smuggling, deception and the spread of epidemic diseases, furthermore, to reduce the hygienic risks, guarantee the quality of imported meat and its product, and promote the healthy development of trade.
7.	<b>Objective and rationale:</b> <input checked="" type="checkbox"/> food safety, <input checked="" type="checkbox"/> animal health, <input type="checkbox"/> plant protection, <input checked="" type="checkbox"/> protect humans from animal/plant pest or disease, <input type="checkbox"/> protect territory from other damage from pests
8.	<b>International standard, guideline or recommendation:</b>

<input type="checkbox"/> Codex Alimentarius Commission, <input type="checkbox"/> World Organization for Animal Health (OIE), <input type="checkbox"/> International Plant Protection Convention, <input type="checkbox"/> None If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations:	
9.	Relevant documents and language(s) in which these are available: Not available
10.	Proposed date of adoption: 9 May 2004
11.	Proposed date of entry into force: 1 November 2004
12.	Final date for comments: Before 30 October 2004 Agency or authority designated to handle comments: <input type="checkbox"/> National notification authority, <input checked="" type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body:
13.	Texts available from: <input type="checkbox"/> National notification authority, <input checked="" type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body:

End of Report.